



The Braid
Restaurant & Bar

Mother's Day

2019

Starter's

Fresh Prawn cocktail, set on a bed of lettuce leaves with a marie rose sauce, served with seeded bread

Homemade Chicken Liver Pate served with toasted ciabatta, salad leaves with a red onion & cranberry chutney

Breaded brie, coated in crispy breadcrumbs, served with a pear & cinnamon relish

Homemade soup of day served with assorted breads

Mains

Chicken breast, filled with buffalo mozzarella cheese, served with a tomato & fresh herb sauce, saffron rice & vegetables

Roast beef, Yorkshire pudding, served with rosemary roasted potatoes, vegetables & gravy

Roast pork, served with a creamy mash, rosemary roasted potatoes, crackling, vegetables & apple sauce

Oven baked cod parcel, served with a lemon & parsley butter sauce crushed new potatoes served with vine tomatoes & vegetables.

Desserts

Fresh fruit pavlova, served with fresh cream, topped with fruit coulis

Citrus lemon torte served with fresh raspberries & pouring cream

Sticky Toffee Pudding served with a Butterscotch Sauce

£15.25 2 courses
£19.75 3 courses
